

## ASBC Workshop: What's the Difference?

### TRIANGLE TEST SCENARIO

#### Project Background:

Cut the boil time by 10 minutes pilsner

#### Test Objective:

Investigate whether a reduction in boil time impacts product sensory

#### Samples:

908, 135 – 90 min boil

224, 762 – 80 min boil

#### Methodology:

For the triangle, twenty-four assessors were presented with a set of three coded samples, two of which were identical. The assessor was asked to identify the sample that is different from the other two. If assessors cannot identify a difference, they were asked to guess. Good sensory practices were used. Care was taken that the samples were served uniformly, sample presentation was balanced and randomized, samples were tasted individually in a dedicated sensory space.

#### Data:

Test form: 908, 135, 224	Comments	Test form: 224, 762, 135	Comments
MT – 224	DMS	TI – 224	
JN – 135	Guess	TK – 764	
WB – 135		BT – 135	More bitter
JT – 224	Sulfur	LK – 135	
MQ – 224	Canned corn	GN – 224	Off flavor
KW – 135		HS – 135	
PY – 224	Stronger	DN – 224	
IH – 224	More pronounced	BP – 762	Sweeter
KA – 224		NS – 762	Crisp
LI – 908		FE – 135	Lingering
GE – 135	More hoppy	NM – 762	
FH – 224		MP – 224	

**Results/Conclusions:**

Report the sensory results of this test to the production team by listing one or two key findings.

- 1. \_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_
  
- 2. \_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_

**Relevance/Impact:**

In the next meeting you are asked to explain the results of this test. How would you explain the relevance / impact of these results to management?

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**Next steps:**

What additional testing would you propose to better meet or expand understanding of the test objective?

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